

## Flat Roof Manor Pinot Grigio 2009

Colour: Pale yellow with a hint of green.

Bouquet: Dried peach and apricot with a hint of litchi.

Taste: On the palate the emphasis is on the fruit and what you smell is what you get - peaches, apricots and a touch of litchi.

Drink on its own on a warm summer's day or with light salads and cold meats.

**variety** : Pinot Gris | 90% Pinot Grigio, 10% Sauvignon Blanc

**winery** : Flat Roof Manor

**winemaker** : Estelle Lourens

**wine of origin** : Coastal

**analysis** : alc : 13.32 % vol   rs : 4.6 g/l   pH : 3.14   ta : 6.0 g/l

**type** : White   **style** : Off Dry   **taste** : Fruity

**pack** : Bottle   **closure** : Screwcap

**ageing** : This wine was created with fruitiness in mind, so enjoy it now and don't let it waste away in the cellar.

### in the vineyard : Background

The Flat Roof Manor screwcap range derives its name from the 18th century townhouse at the winery, where winemaker Estelle Lourens is based. One of just three two-storied neoclassical houses in this style at the Cape, it is thought to have been designed by the eminent architect Michel Thibault. It was completed in 1788.

The label depicts the detailing of the flat-topped roof and features a cat that, according to local legend, stayed long after the original owners had moved on, to lap up the sun on the parapet.

### The vineyards

Uitkyk Estate is 600 ha in size with 140 ha under vines. Cultivars planted on the estate include Chardonnay, Sémillon, Chenin blanc, Viognier, Pinot grigio, Cabernet Sauvignon, Merlot, Shiraz, Pinotage, Sangiovese, Mourvèdre, Petit Verdot and Pinot noir. During the 2009 vintage, 781 tons were harvested at the cellar.

The grapes used to craft this wine came from two vineyards situated at 200 - 260m above sea level and facing north-west. The vines, which are between 20 and 25 years old, are grafted onto nematode-resistant Richter 99 rootstocks and are grown in soils originating from decomposed granite. They are trellised on a four-wire system and received supplementary irrigation during the growing season. The crop was limited to 7 tons per hectare.

**about the harvest**: The grapes were harvested between 12 - 23 February 2009 at 20.5° - 23.4° Balling.

**in the cellar** : No skin contact was allowed and only the free-run juice was used. The fermentation was started with a pure yeast culture (NT116, Oenoferm Freddo and Oenoferm Boutique) and finished after 20 days. Thereafter the wine was left on the lees for a period of 2 months to gain in complexity. 10% Sauvignon blanc was added to the blend before bottling took place in June 2009.

